



# Dolcetto d'Alba Lodoli

For us this “very Piedmontese” wine encapsulates the simple pleasures of everyday life.

Denomination: Dolcetto d'Alba DOC

Grape-variety: 100% Dolcetto

Planting of vineyards: 1961

Type of soil: calcareous clay of medium consistency

Position: facing east, south-west, west

Harvest: towards mid-September

## TASTING PROPERTIES

colour ruby red with purplish highlights; nose intense and vinous, with delicate fruity overtones reminiscent of cherries, wild strawberries and blackberries; taste dry, with good balance and acidity, and a nicely almondy finish.

## PAIRINGS

a wine that can be easily matched with everyday fare, from Italian-style pasta to roast poultry and fries; perfect at any time of day with a snack of cheese and cold meats.

Serving temperature: 16°C





## STORING

though generally enjoyed young from as soon as the spring following the vintage, it will stay fragrant for up to 2-4 years. Cellaring recommended with the bottle lying down in the dark at a constant temperature.

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